Homemade Jam Recipes

Compiled by Harry Constantine

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Cook Jam Safely!

For your safety and that of others, **especially children**, be careful using sharp knives, glass, hot pans and heated cooking surfaces while working with these recipes. **Keep children at a safe distance from the stove while heating products, especially during and after the boiling phase.**

About Jams, Jellies and Preserves

The less sugar you use the greater the flavor impact of the fruit. If honey is used there will be a flavor change and the jellies/jams must be cooked longer. If you use artificial sweeteners use only the Cyclamate type to avoid bitterness and follow the manufacturer's instructions. Cooked down jellies in which the juice is extracted by the open kettle method contain 60% fruit versus commercial products [pressure cooked to extract more juice but pectin destroying] with only 45% Jelly: has great clarity from dripping the cooked fruit through a cloth before adding sugar and finishing.

Jams, Butter and Pastes: are whole fruit purees of increasing density.

Marmalades, Preserves and Conserves: are bits of fruit in a heavy syrup.

High Pectin Fruits: Apples, Crabapples, Quinces, Red Currants, Gooseberries, Plums and Cranberries. These need no additional pectin.

If you get syrupy jelly you used too much sugar or did not cook the juice long enough after adding the sugar.

Low Pectin Fruits: Strawberries, Blueberries, Peaches, Apricots, Cherries, Pears, Blackberries, Raspberries, Grapes, Pineapple and Rhubarb. These require combining with high pectin fruits or adding a commercial pectin.

To Test Pectin Content: Put 1 tbl cooled fruit juice in a glass. Add an equal amount of grain alcohol and shake gently. The alcohol will bring the pectin together in a gel. If a large amount of pectin is present it will appear in a single mass or clot when poured from the glass. Use equal amounts of juice and sugar. If the pectin collects in several small particles use have as much sugar as juice.

To sterilize jelly glasses: first, ensure there are no chips or cracks in your jars. Fill jars 3/4 full of water and place them in a shallow pan partly filled with water. Simmer 15 min and then keep hot until filled. If the lids are placed on the steaming jars they will be sterilized simultaneously.

Tips: Use enamel or stainless steel pots not aluminum or copper.

-On average, use 3/4 c sugar to 1 c fruit or juice depending on pectin content [see above].

-Very acid fruits can tolerate a whole c of sugar.

-Sterilize jars and seal tightly.

-For fruit that tends to discolor add lemon juice or Ascorbic acid.

-Keep in a cool dark place but do not refrigerate.

Making Jam: is easiest and most economical as it needs only one cooking step and uses the pulp. Measure the fruit. In putting it in the pan, crush the lower layers to provide moisture until more is drawn out by cooking or add a little water. Simmer the fruit until it is soft. Add sugar and stir until dissolved. Bring to a boil, stirring to avoid sticking. Reduce heat and cook until thickened-up to 1/2 hour.

Making Preserves and Conserves: Place fruit in a pot with an equal amount of sugar in layers ending with sugar on top and allow to rest overnight. Bring slowly to a boil and simmer until fruit is translucent. Drain fruit and put in sterile jars. Simmer syrup longer if necessary to thicken it and pour over fruit. Seal and store.

Making juice for jelly: Wash and drain fruit. Prick or crush the fruit. Add water if fruit is not juicy enough eg. apples. Add enough to the kettle that you can see it through the fruit but the fruit is not floating. Cook uncovered until the fruit is soft and loosing its color. Have ready a jelly bag [several layers of cheese cloth.] Wet it, wring it out and line a strainer with it. Let the juice drip through without squeezing it as this muddies and flavors the jelly.

This juice can be kept up to 6 months before proceeding by freezing or canning it.

Making jelly: Measure the strained juice and put it in an enamel or stainless steel pan. Simmer 5 min. Skim off froth. Measure and warm sugar in a pan in the oven and add it. Stir until dissolved. Cook at a gentle simmer until the point of jelling. To test, place a small amount of jelly on a spoon, cool it slightly and let it drop back into the pot from the side of the spoon. As the syrup thickens, 2 large drops will form along the edge of the spoon. when these two drops run together and fall as a single drop the "sheeting" stage has been reached-220 to 222 deg F and the jelly will be firm when cooled. It can take anywhere from 10 to 30 min for jelly to reach this stage depending on the fruit and the amount of sugar. Take the jars from the sterilizing bath and invert on a cake cooler. They should be hot but dry when filled. Fill to 1/4" from the top. Cover with melted paraffin 1/8" deep.

Measuring

The majority of recipes in the book use U.S. measures, so here's a link to useful conversion charts if you prefer using imperial or metric measures: https://whatscookingamerica.net/equiv.htm

Ambrosial Jam

8 peaches, peeled
3 large oranges
1 pulp of 1 med. cantaloupe
1 lemon
1 (8 1/2 oz.) can crushed
1 pineapple
1 sugar

Chop all ingredients fine. Put oranges through food chopper. Combine all with 3/4 cup sugar for every 1 cup of fruit. Mix well and let stand overnight.

Next morning, gently cook mixture 1 hour, stirring frequently. Pour into hot jars and seal. Makes 8 pints.

Apple Maple Jam

3 quart finely chopped apples (about 6 pound; ds) 6 cup sugar
1 cup maple syrup
1 teaspoon cinnamon
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1/4 teaspoon cloves

Combine all ingredients in a large sauce pot. Bring slowly to a boil. Cook rapidly to jellying point. As mixture thickens, stir frequently to prevent sticking. Pour hot into hot jars, leaving ¼ inch head space. Adjust caps. Process 10 minutes in boiling water bath. Yield: about 8 half pints.

Fresh Strawberry Jam

6 cup strawberries -- sliced
2 boxes pectin
1 3/4 cup honey
2 tablespoon lemon juice

In saucepan, combine strawberries and pectin, mashing or crushing berries to blend completely. Bring mixture to a boil. Boil hard for one minute, stirring constantly. Add honey and lemon juice. Return to a rolling boil for five minutes, stirring constantly. Remove from heat. Skim off foam. Ladle into hot sterilized jars. Seal. Makes eight 1/2 pints.

Cranberry Preserve

2 medium apples
3 cup sugar
3/4 cup water
4 1/2 cup cranberries
1 tablespoon grated lemon peel
1/4 cup creme de cassis

Peel, core and coarsely dice apples. Heat sugar and water in heavy large saucepan over low heat, swirling pan occasionally, until sugar dissolves. Add cranberries, apples and lemon peel. Bring to boil.

Reduce heat to medium and cook until consistency of thick jam, stirring frequently, about 20 minutes. Stir in cassis to taste. Cool completely before serving. (Can be stored in refrigerator 1 month.)

Cranberry-Orange Jam

4 cup (1 lb) fresh or frozen cranberries 3 cup water
3/4 cup orange juice
1/4 cup lemon juice
4 cup sugar
2 pouches certo liquid pectin

Place cranberries and water in a heavy-bottomed 8-10 qt pan. Bring to a boil over high heat; reduce heat and simmer, uncovered, until berries begin to pop (about 10 minutes). Drain well, reserving liquid. Place cranberries in a blender or food processor and whirl until smooth; add enough of the reserved liquid to berries to make 4 cups.

Return berry puree to pan. Stir in orange juice, lemon juice, and sugar until well blended. Bring to a full rolling boil over high heat, stirring constantly; then boil, stirring for one minute. Remove from heat and stir in pectin all at once. Skim off any foam.

Ladle hot jam into hot, sterilized half-pint jars, leaving 1/4"
head space. Wipe rims and threads clean, seal, etc.
Process for 5 minutes in boiling water bath. Makes about 6 half pints.

Instant Raspberry Cordial Jam

12 oz raspberry jam
1 tablespoon to 2 chambord or other
1 raspberry liqueur

Stir liqueur into jam; cover and refrigerate at least one day to allow flavors to meld.

Cranberry-Raspberry Preserve

6 cup raspberries (3 pints)
2 1/2 cup sugar
3 cup cranberries (12 oz. bag)
1/4 cup fresh orange juice
1 grated zest of 1 orange

Stir together the raspberries and 1 cup of the sugar in a medium bowl and let stand for 1 hour. Stir the cranberries and the remaining sugar together in a nonreactive shallow preserving pan and place over high heat. Stir constantly so the sugar does not burn until the cranberries begin to release juice, about 5 minutes. Continue cooking until al the cranberries have popped and the mixture is syrupy and comes to a boil. Skim off any foam that forms on top and continue to cook and stir until the mixture thickens, about 10 minutes more. Add the raspberries and all their juice and cook for 10 minutes more.

Stir in the orange juice and zest. Remove a small amount of the jam to a saucer and place in the freezer for 5 minutes. If the mixture wrinkles when pushed to one side, it is ready. If not, continue cooking for 5 minutes and retest. When the preserves are the right consistency, turn down the heat to a simmer and ladle into hot sterilized jars. Wipe the rims clean with a damp towel and seal with new lids and metal rings. Process in a hot-water bath for 5 minutes.

Remove, cook, check seals, label, and store. Makes 4 one pint jars.

Rose Petal Jam

30 large red cabbage roses
3 lb sugar
2 pint water
1/2 lemon

Take the roses and cut off the white ends. Make a syrup with the sugar and water. Then add the juice of the half a lemon and the rose petals. Boil until the roses crystal ize, stirring frequently with a wooden spoon. Turkish cooks keep this for years.

Dried Fig Jam

28 oz dried figs
5 cup ; water
1/2 cup fresh lemon juice
3 cup sugar
1 seeds from juiced lemons
1 teaspoon ground cardamom
1 tablespoon dark rum

Place figs in 4 qt pot. Add all water, cover pot, bring to a boil and remove pot from heat. Let the pot of figs sit for at least an hour to plump them. Remove figs from the dark water with a slotted spoon.

Reserve the water. Cut stems off figs with scissors and chop figs medium coarse by hand or in a processor. Add lemon juice and sugar to the fig water. Set water to a second boil, then reduce heat and let simmer for 5-10 minutes. Tie up seeds into a cheesecloth bundle and drop in fig water. Drop the chopped figs into the fig water. Bring fig jam to another boil, then let simmer for 15-20 minutes. Jam should be slightly thickened. Remove from heat. Take out the cheesecloth bag. Stir in the rum and cardamom well. Ladle into 1 pint jars (1/2 pint works, too), leaving 1/4" head space. Seal jars according to manufacturer's instructions. Process jars for 15 minutes in a boiling water bath. Yield: About 4 pints.

Sweet Onion Jam

6 medium sweet onions, sliced
4 tablespoon butter
2 teaspoon vegetable oil
1/2 teaspoon salt
1/3 cup brown sugar

In heavy skillet, melt butter and vegetable oil. Add onions and saute until they are slightly brown. Season with salt. Reduce heat, stirring constantly until caramel color and tender. Stir in brown sugar until dissolved. Put in jars and refrigerate until ready to serve. May be heated again. Serve with chicken or turkey.

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Apricot~ Orange and Almond Jam

1 lb dried apricots
2 oz split almonds
3 oranges
2 lemons
2 1/2 lb sugar
2 1/2 teaspoon ground cinnamon

Chop the apricots roughly. Put them into a large bowl, sprinkling the fine grated zest of the oranges and the cinnamon between layers.

Squeeze the juice of the oranges, measure and add enough water to make 3 pints in all. Pour the liquids over the fruit; leave to soak overnight in a cool place.

Ginger Peach Jam

4 1/2 cup prepared fruit (about 3 1/4 lbs fullly ripe peaches)
1/4 cup finely chopped crystallized ginger
6 cup sugar
1 box sure-jell fruit pectin

Peel and pit peaches; finely chop or grind.
Measure 4 1/2 cups into 6-to 8-quart saucepot; add ginger.
Measure sugar and set aside. Mix fruit pectin into fruit in saucepot.
Place over high heat and stir until mixture comes to a full boil.
Immediately add all sugar and stir. B ring to a full rolling boil and boil 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Ladle quickly into hot jars, filling within 1/8 inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly. Invert jars for 5 minutes, then turn upright. After 1 hour, check seals.*
*Or follow water bath method recommended by USDA.
Makes about 8 (1 cup) jars

Ground Cherry Jam

2 lb ground cherries; husked
4 cup sugar
1 cup water
2 lemons; grated rind and juice
Husk and wash the ground cherries carefully. Measure the sugar and water into a large kettle. Bring to a full rolling boil, and boil for 2 minutes.

Add the cherries, lemon rinds, and juice. Bring to a full rolling boil again, reduce heat and simmer for 5 minutes. Remove from heat, cover with a clean towel, and let stand overnight.

Next day, return to the heat, and again bring to boil. Reduce heat and cook gently until transparent (about 15 minutes). Immediately pour into hot, sterilized glasses seal at once. Yields 5 to 6 cups.

Grandma Howard's Tomato Jam

1/2 orange
1/2 lemon
3 cup tomatoes; peeled, chopped about 1 3
1 pkg pectin crystals; 57 g
4 1/2 cup sugar, granulated

Halve and seed orange and lemon. In food processor, finely shop fruit with rind. Transfer to heavy saucepan; add tomatoes and bring to a boil. Reduce heat and simmer for 10 minutes or until rind is tender.

Stir in pectin. Return to boil; boil for 1 minute, stirring. Stir in sugar; bring to a full rolling boil. Boil, stirring, for 1 minute.

Remove from heat and skim off foam. Pour into hot sterilized jars, leaving 1/4 inch head space. Seal jars; process in boiling water bath for 10 minutes. Store in cool, dark, dry place. MAKES: ABOUT 5 CUPS

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Island Jam

4 cup cantaloupe, peeled and
1 diced
3 oranges, peeled and diced
1/4 cup lemon juice
4 cup sugar
1 teaspoon lemon rind
1 teaspoon orange rind
1/2 teaspoon salt
3 cup bananas

Combine cantaloupe, oranges, and 1/4 cup lemon juice in heavy saucepan. Bring to a boil and simmer for 15 minutes. Add sugar, lemon rind, orange rind, and salt. Continue simmering for 30 minutes. Add 3 cups sliced bananas and continue simmering for an additional 15minutes. Pour into jelly jars and cover with paraffin. Can be frozen. Yield 8 (6 ounce) jars

Fat-Free Jam Granola

10 cup rolled oats
1 teaspoon salt
1 teaspoon vanilla
1/4 cup honey
1 10-oz jar (apricot or any 1 flavor) jam
Mix together thoroughly in a large bowl, using your hands. Spread this mixture out on a large cookie sheet, and bake at 350 for about a half hour until it's starting to brown, taking it out every five minutes or so to stir it around.

Pear-Apple Jam

2 cup finely chopped pears (peeled and core; d) 1 cup finely chopped apples (peeled and cor; ed) 6 1/2 cup sugar
1/4 teaspoon ground cinnamon
1/3 cup bottled lemon juice
6 oz liquid pectin
Yield: About 7 to 8 half-pints

Procedure: Crush apples and pears in a large saucepan and stir in cinnamon. Thoroughly mix sugar and lemon juice with fruits and bring to a boil over high heat, stirring constantly. Immediately stir in pectin. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars leaving 1/4-inch head space.

Adjust lids and process as recommended in Table 1.

Table 1. Recommended process time for Pear-Apple Jam in a boiling water canner.
Style of Pack: Hot. Jar Size: Half-Pints. Process Time at Altitudes of 0 - 1,000 ft: 5 min.
1,001 - 6,000 ft: 10 min.
Above 6,000 ft: 15 min.

Lebanon County Rhubarb Jam

2 1/2 lb rhubarb
1/2 cup water
1 1/2 lb sugar
Rind and juice of 2 oranges

Wash and skin the rhubarb and cut into small pieces; add sugar and 1/2 cup of cold water. Grate the rind of the oranges and add to the rhubarb. Add the orange juice and cook for 30 minutes, stirring occasionally. Pour into sterilized jars and seal.

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Pineapple-Apricot Jam

20 oz pineapple; crushed, 1 cn
6 oz maraschino cherries; 1 jar,*
8 oz dried apricots; cut into 1/4
1/4 cup water
3 1/2 cup sugar
2 tablespoon lemon juice
3 oz fruit pectin; liquid,1 pouch

* Drain, reserving 1/3 cup of the syrup, the cherries and cut up in smal pieces. Heat the pineapple, with the syrup, the reserved cherry syrup, the apricots and the water to boiling in a Dutch oven, stirring occasionally then reduce the heat and cover. Simmer, stirring occasionally, until the apricots are tender, about 10 minutes. Stir in the sugar, lemon juice, and cherries. Heat to a full rolling boil over high heat, stirring constantly. Boil and stir for 1 minute.

Remove from the heat and stir in the pectin. Pour into hot sterilized jars or glasses or freezer containers. Cover and cool to room temperature and store in the refrigerator or freezer no more than 3 months.

Apricot, Orange and Almond Jam

1 lb dried apricots
2 oz split almonds
3 oranges
2 lemons
2 1/2 lb sugar
2 1/2 teaspoon ground cinnamon

Chop the apricots roughly. Put them into a large bowl, sprinkling the fine grated zest of the oranges and the cinnamon between layers. Squeeze the juice of the oranges, measure and add enough water to make 3 pints in all. Pour the liquids over the fruit and leave to soak overnight in a cool place.

Quick Spiced Peach Jam

2 tablespoon water
2 tablespoon lemon juice
1/4 teaspoon cloves
1/2 teaspoon cinnamon
4 cup cut-up peaches
3 cup sugar

Combine the water, lemon juice, cloves and cinnamon in a quart saucepan. Dip the peaches in boiling water for 30 seconds and rinse in cold water. Peel and cut in small pieces into a measuring cup. Add them a cup full at a time to the saucepan, giving them a quick stir. When al the peaches are in the saucepan, bring to a boil and cook until soft, stirring frequently. This should take 6-8 minutes.

Stirring with one hand, add the sugar with the other. Stir over moderate heat until he mixture boils. Increase the heat and cook until the mixture thickens or measure 220 degrees F on the thermometer.

Pour into hot, clean jars, leaving 1/4 inch head space. Wipe the rims and put on the lids and screw bands very firmly, then process in a boiling water bath for 10 minutes. Cool, label and store in a dark place.

Fig Jam With Honey

1 cup honey equals 1 cup sugar. Peel figs, measure and add 3/4 cup honey for each cup fruit and let cook slowly, stirring constantly.

When thick, pour into jars to within 1/4 inch of top. Put on cap, screw band firmly tight. Process in boiling water bath 10 minutes. A little sliced lemon or chopped walnuts in fig jam makes it delicious.

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Rose Hip Jam

4 quart rose hips with black ends
1 removed
1 (about 5 pounds)
3 1/2 cup sugar
1 x water (wine or sherry)

Gather the rose hips after the first frost. I am not sure why this is done but I have several sources that say to do it, including my grandmother, so I wait. Wash the rose hips well in case there is any insecticide residue. Cover with water and simmer until the hips are very soft and falling apart. Press through a food mill or colander to remove the seeds and larger particles. Press through a finer sieve to remove the smal er fibers and seed bits.
Cook the pulp down until it is quite thick. How thick? That is hard to say. Thicker than heavy cream. I check the measurements at this point. I add about a pound of sugar for every pound of pulp. The three 1/2 cups is my measurement from the last time I made this.

Add the sugar and check the taste. Sometimes I add a bit more sugar.

Rose hips have enough pectin to jel and enough ascorbic acid to make it a little tart. Cook over high heat until the mixture has a thick jam-like consistency. Put in jars. Makes 4 half-pint jars

Blueberry Jam

1/2 of a 6 oz can frozen apple; juice concentrate thawed 1 envelope plain gelatin
5 cup blueberries; fresh or frozen
1 tablespoon lemon juice
1/2 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon

Pour the apple juice concentrate into a saucepan;sprinkle with gelatin and allow to soften for several minutes. Meanwhile,in a blender or a food processor finely chop blueberries. 1 cup at a time. Add lemon juice,spices, and 2 cups of chopped berries to gelatin; heat over medium-low until gelatin is dissolved. Remove from the heat; stir in remaining berries and mix well. Pour into jars or plastic containers; store in the refrigerator up to 3 weeks. Yield: 4 cups

Pear and Ginger Jam

2 lb pears
4 oz (1/2 cup) preserved ginger
2 lb (5 1/3 cups) sugar
1 1/4 cup water
1 oz (1) fresh ginger
1 juice of 2 lemons
Makes 2 lbs

Peel, core and dice the pears. Cut the preserved ginger into small chunks. Put all the ingredients into a preserving kettle and stir over a gentle heat until the sugar has dissolved. Bring to a boil and boil rapidly for about t 10 minutes, stirring occasionally, or until setting point is reached. Remove the piece of fresh ginger, lift out the fruit with a slotted spoon and place in hot clean jars.
Rapidly boil the syrup to reduce for a few minute s, then pour over the fruit to cover. Cover and process, then complete seals and cool.

Slide the contents of the bowl into a preserving pan and simmer gently until the fruit is beautifully tender. Check the fruit occasionally as it cooks and crush it down into the pan with a potato masher. It may need 1-1/4 hours to become really soft.
Warm the sugar. Add it to the pan together with the juice of the lemons and the almonds. Cook gently until the sugar is melted, then fast-boil until the saucer test shows that the preserve will set. Pot, tie down and label the preserve in the usual way. Makes enough to fill 5 jars.

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Oriental Rhubarb Jam

1 lb rhubarb finely chopped
3 cup granulated sugar
1/2 teaspoon five spice powder
1/4 cup chopped candied ginger
1 x dash hot pepper sauce
3 tablespoon lemon juice

In a saucepan, combine rhubarb, sugar, five spice powder, ginger, hot pepper sauce and lemon juice; blend wel . Place over low heat, stirring constantly until sugar dissolves. Bring to boil, skim off foam and cook over medium heat, stirring frequently, until mixture becomes transparent and thickens, about 15 to 20 minutes. Ladle into hot, sterilized jars; seal. Makes about four 6 ounce jars.

Rhubarb, Rose, and Strawberry Jam

2 lb rhubarb, trimmed weight
1 lb small strawberries - slightly under; ripe 1/2 lb highly scented rose petals
1 1/2 lb sugar
4 small juicy lemons

Rhubarb is an unreliable setter so the inclusion of lemon juice in this recipe is essential and I like to play it safe by cooking the lemon pips with the fruit in order to extract their pectin. Slice the rhubarb and layer it in a large bowl with the whole hul ed strawberries and the sugar.

Pour on the lemon juice, cover and leave overnight.

Tip the contents of the bowl into a preserving pan. Add the lemon pips tied in a muslin bag and bring gently to a boil. Boil for 2 minutes then tip the contents of the pan back into the bowl. Cover and leave in a cool place over night once more. Put the rhubarb and strawberry mixture back into the pan. Pinch out the white tips from the bases of the rose petals and add the petals to the pan,pushing them well down among the fruit. Bring to the boil and fast boil until setting point is reached, then pot in warm sterilised jars in the usual way. Makes enough to fill 6 or 7 jars.

Sambuca Romana Jam

5 cup crushed, fresh blueberries
1/2 cup water
2 1/2 cup sugar
10 each coffee beans per jar
1 teaspoon grated lemon rind
1/2 cup sambuca romana
1 each box light fruit pectin

Mix 3/4 c sugar and pectin together. Stir into blueberries, lemon rind, water, and Sambuca in a heavy saucepan. Cook over high heat, stirring constantly, until mixture comes to a hard boil. Stir in remaining sugar.

Bring to a rolling boil, still stirring constantly. Boil for 1 minute.

Remove from heat. Skim off foam with metal spoon. Place 10 coffee beans in each jar. Immediately pour jam into hot sterilized jars and vacuum seal.
Makes 5 1/2 pint jars.

Apricot-Date Jam

1 cup dried apricots
1 cup unsweetened pineapple juice
1 cup pitted dates
1 teaspoon lemon juice
Soak apricots in pineapple juice overnight Blenderize all ingredients Serve as is on toast or thin with more pineapple juice to make a softer spread for waffles or pancakes Makes about 3 cups

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Strawberry Jam

3 cup crushed strawberries
5 cup white sugar
1 pkg certo crystals
1 cup water

Mix together fruit and sugar and let stand for one hour. Boil water and certo crystals hard one minute. Add fruit and place in jars. Refrigerate.

Slide the contents of the bowl into a preserving pan and simmer gently until the fruit is beautifully tender. Check the fruit occasionally as it cooks and crush it down into the pan with a potato masher. It may need 1 1/4 hours to become really soft.

Warm the sugar. Add it to the pan together with the juice of the lemons and the almonds. Cook gently until sugar is melted, then fast-boil until the saucer test shows that the preserve will set. Pot, tie down and label the preserve in the usual way.

Concord Grape Jam

4 lb ripe concord grapes
1 cup water
7 1/2 cup sugar
1/4 cup powdered pectin

Squeeze the pulp from the grape skins into a preserving kettle, reserving the skins. Add the water to the kettle and simmer, covered, for 5 minutes. Strain the pulp to remove the seeds and return to the kettle. Grind the reserved skins and add them to the strained pulp. Stir in the sugar and pectin and bring slowly to a full rolling boil. Boil hard for 1 minute, stirring constantly.

Remove from heat and stir and skim for 5 minutes. Ladle into hot, sterilized jars and seal immediately.

Apricot-Raisin Jam

1/2 lb dried apricot halves, coarsely chopped 1 cup golden raisins
1 juice and grated rind of 1 lemon
1 cup orange juice
2 cup sugar

1. Place the apricots and raisins in a bowl and add water to cover.
Cover the bowl tightly and let it stand overnight. Drain the liquid into a large, heavy saucepan and chop the apricots coarsely. Add the apricots, raisins, lemon juice and rind, and orange juice to the pan, place over low heat, and bring to a simmer. Cook 20 minutes, stirring occasionally.

2. Add the sugar and continue cooking, stirring frequently until the mixture of fruit is very soft and the syrup sheets when dropped from the side of a spoon (220 degrees on a candy thermometer), 15 to 20 minutes. Spoon the jam into sterilized half-pint jars. Seal the jars, process in a boiling-water bath for 10 minutes and cool. Store in a cool, dark place.

Fig Preserve

6 quart figs
6 quart boiling water
8 cup sugar
3 quart water

POUR boiling water over figs. Let stand 15 minutes. Drain. Rinse figs in cold water. Prepare syrup by mixing sugar and water. Boil rapidly 10 minutes and skim, then drop figs into syrup a few at a time. Cook rapidly until figs are transparent. Lift out and place them in shallow pans. Boil syrup down until thick, pour over figs and let stand 6-8 hours. Sliced lemon or sliced preserved ginger may be added during 10 minute boiling. Fill sterilized jars to within ½ inch of top. Put on cap, screw bank FIRMLY TIGHT. Process in Boiling Water Bath 10 minutes or seal with paraffin.

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Cooked Strawberry Jam - Certo Liquid

3 3/4 cup crushed fruit (2 qt)
1/4 cup lemon juice
7 cup sugar
1 pkg certo liquid *
YIELD 7 1/2 CUPS

* NOTE pk means 1 pouch containing 85 ml. ** A food processor may be used.
1. Wash jars and lids in hot soapy water, rinse and sterilize jars and lids by (1) boiling in water for 15 minutes (leave in water til needed.) Lids may be sterilized by placing in boiling water and boiling 5 minutes(leave in warm water til needed.) Utensils should also be sterilized.

2. Stem and crush well, one layer at a time, fully ripe berries.
Seive half of pulp to remove seeds if desired.

3. Using a liquid measuring cup, measure the exact amount of prepared fruit required and add to a large 4 to 8 qt pan. The pan should be no more than half full to allow mixture to reach a ful rolling boil.
Add lemon juice if required. 1/8 tsp butter may be added to reduce foaming.

4. Measure sugar. DO NOT REDUCE SUGAR. Add the exact amount of sugar specified and mix well.

5. Place pan over high heat; bring to a ful rolling boil and boil hard for 1 minute, stirring constantly. Remove from heat.

6. At once stir in Certo liquid.

7. Skim off foam with a metal spoon. Stir and skim for 5 minutes.

8. Pour quickly into prepared jars leaving 1/4 inch head room.

9. Seal jam at once with 2 piece metal lids or paraffin wax.

NOTE: Recipes using fruits with seeds 1/2 the fruit may be put through a seive, if desired.

Dutch Apple Pie Jam

1 lb tart green apples
1/2 cup raisins
1 cup water
1/3 cup lemon juice
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
4 1/2 cup granulated sugar
1 cup firmly packed light brown sugar 1/2 teaspoon margarine or butter
1 pouch certo liquid fruit pectin

Peel, core and finely chop enough apples to measure 2c Place in preserving kettle or Dutch oven with raisins,water, lemon juice,cinnamon and allspice. Stir in sugars and margarine/butter.

Place kettle over high heat and sitr until it comes to a full boil.

Boil hard for 1 minute, stirring constantly. Remove from heat and immediately stir in liquid fruit pectin. Bring to full rolling boil and boil hard for one minute, stirring constantly. Remove from heat.

Stir and skim foam for 5 minutes to prevent floating fruit. Pour quickly into sterilized jars, filling up to 1/2 in from the rim. Seal while hot with sterilized two-piece lids with new centres.

Fig-Strawberry Jam

3 1/2 cup mashed fresh figs (unpeeled) 3 cup sugar
1/4 cup lemon juice (optional)
3 pkg strawberry gelatin (3 ounces each)

Cook figs, sugar and lemon juice 5 to 7 minutes. Let stand overnight. Stir in gelatin. Boil again 3 to 4 minutes, stirring occasionally. Pour quickly into jars and seal at once, or store in refrigerator if used within a month.

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Garlic Jam

4 garlic head, whole (~14 oz)
1 tablespoon olive oil, extra-virgin
1 medium onion; unpeeled and halved lengthwise 1 salt (opt)

Preheat the oven to 350F. Using a large sharp knife, cut off 1/2-inch from the top of each head of garlic to expose some of the flesh.

Drizzle 1 tablespoon of the oil over the bottom of a gratin or glass pie dish. Place the garlic and the onion halves cut sides down in the dish, cover tightly with foil and bake for 45 minutes, until very soft to the touch. Uncover and let cool for 20 minutes.

Peel the onion halves and finely chop them. Place in a medium bowl.

Squeeze the garlic pulp from the skins into the bowl; discard the skins. Using a fork, stir in the remaining 2 teaspoons oil and mash with the onion and garlic until thoroughly incorporated. Season with salt if desired. (The garlic jam will keep refrigerated in a glass jar for up to 2 weeks.) Makes 1-1/3 cups.

Use this condiment with roasted meats or as a spread for toasted croutons or cold meat sandwiches, or try a spoonful of it mixed into homemade salad dressings and sauces.

Apricot Jam

3 1/4 cup prepared fruit
1/2 bottle fruit pectin
7 cup sugar

Wash apricots. Pit. Do not peel. Cut in small pieces. Crush thoroughly. Combine sugar and fruit. Mix wel . Hat rapidly to full rolling boil. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire. Stir in fruit pectin. Skim.

Grape Jam

4 lb grapes
2 oranges; juiced and zested
5 cup sugar
1 cup raisins
1 pinch salt

Wash grapes and remove stems. Peel off skins and reserve; place grape pulp in a saucepan. Cook pulp over low heat 6 to 7 minutes, then press through a coarse sieve to remove seeds. Discard seeds; return pulp to saucepan. Add orange rind and juice, sugar, raisins and salt, and continue to cook over low heat, stirring constantly. As the mixture thickens, add grape skins and cook 6 to 8 minutes or until quite thick.

Pour into sterile hot jars and seal while hot.

Makes about 3 1/2 pints.

Greek Sour Cherry Preserve

1 lb black cherries
2 cup sugar
1/2 cup water
1 juice of half a lemon.

Pit cherries and place pits in a separate bowl. Layer cherries in saucepan with sugar. add water to the pits. Stir and drain and use this water to add to the cherries in saucepan. Let mixture stand for 1 hour. Then boil gently for 30 minutes, until syrup thickens. You may stir gently while cooking and skim off any scum that rises to the top. add the lemon juice at the end of the 30 minutes. Cool and store covered refrigerated.

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Banana Jam

5 each ripe bananas
3 tablespoon fresh lime juice
2/3 cup fresh orange juice or water
1 1/2 cup sugar
1/2 vanilla bean split in half
1 lengthwise and cut into 1/3s
1/8 teaspoon salt
1 tablespoon banana liqueur (optional)

Peel the bananas and thinly slice or mash with a fork. Place the bananas in a heavy saucepan with the lime juice, orange juice, sugar, vanilla bean and salt, and bring to a boil. Reduce the heat and gently simmer the banana jam until htick, about 30 minutes, stirring often. Stir in the banana liqueur and remove the pan from the heat. Leave the vanilla bean in the jam - it's pretty.!

Spoon the jam into three 6-ounce canning jars that have been sterilized. Fill the jars to with-in one-eighth inch of the top.

Screw on the lids. Invert the jars for 5 minutes, then reinvert. Let the jam cool to room temperature.

Store the jam in a cool, dark place. Refrigerate the jam once opened; it will keep for several weeks.

Blackberry Jam

3 cup blackberries
2 cup water
1 pkg powdered fruit pectin
5 cup sugar

Crush fruit thoroughly. Add water and fruit pectin. Stir until pectin is dissolved. Heat to boiling. Boil 5-10 minutes. Add sugar. Stir until dissolved. Boil 3-5 minutes, stirring frequently, or until thick.

Berry Christmas Jam

3 cup fresh cranberries
1 medium seedless orange, peeled and quartered
1 pkg (10 oz) frozen sliced strawberries, slightly thawed
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon
4 cup sugar
1/2 cup water
1 pouch (3 oz) liquid fruit pectin

In a food processor, combine the cranberries and orange quarters; process until coarsely chopped. Add strawberries, cloves and cinnamon; process until mixture is finely chopped. In a heavy large saucepan, combine fruit mixture, sugar and water until well blended.

Stirring constantly over low heat, cook two minutes. Increase heat to high and bring mixture to a rolling boil. Stir in liquid pectin.

Stirring constantly, bring to a rolling boil again and boil one minute. Remove from heat;skim off foam. Pour into heat resistant jars with lids. Makes about 3 pints of jam.

Blaeberry Jam

2 lb blaeberries (AKA Bilberries, Whortleberries, Blueberries, Huckleberries)
1/2 lb rhubarb
2 lb preserving sugar
MAKES 3 LB

Wash, trim and roughly chop the rhubarb, put it into a pan and cook gently until it starts to soften. Stir in the sugar and when it has dissolved add the blaeberries and bring the jam to the boil. Boil it rapidly for up to 20 minutes to setting point. Cool slightly then pour into clean warm jars, cover, label and store. (Test for setting point: test the jam by placing a spoonful on a plate, letting it cool and then pushing the surface with your finger: if it wrinkles the jam is ready)

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Cherry and Raspberry Jam

1 1/2 liter sweet cherries
50 ml orange juice
25 ml lemon rind
15 ml grated orange rind
1 1/2 liter raspberries
1 liter sugar
1 a few drops almond extract

Pit and chop cherries. Add next three ingredients. Bring to boil and cook for 10 minutes, stirring frequently. Add raspberries and sugar.

Bring to a boil, stirring frequently. Boil to jam stage (15 minutes or so). Remove from heat, stir and skim for 5 minutes. Pour into hot, sterile jars and seal.

Apricot Lite Jam

2 cup (480 ml) dried apricots
1 1/2 cup (360 ml) crushed pineapple, unsweetened (if using canned, 1 drain)
1 orange, peeled, seeded and chopped 1 juice of 1/2 lemon
3 1/2 cup (840 ml) sugar

Cover apricots with cold water and let soak overnight.

Simmer apricots in soaking water, uncovered, until tender. Mash with a potato masher or in a food processor. Add pineapple, orange, lemon juice, and sugar to apricot mixture. Simmer until sugar has dissolved, stirring frequently; then cook over high heat until thick, about 20 - 30 minutes. Skim off foam. Pour into hot jars, leaving 1/4" (6mm) head space. Adjust caps.

Process 10 minutes in boiling water bath. Yield: 6 half pints (1440 mL)

Apricot Preserve

4 kg pitted, very ripe apricots (8 lbs 1; 2 oz) 3 1/4 kg sugar (7 lbs)
1 juice of 1 lemon
1 1/2 pkg einsiedehilfe ('preserving aid') dissolved in hot water

Cook apricots and sugar to setting point, continually skimming off foam.
Shortly before done, add lemon juice. Remove from heat. Stir in 'Preserving Aid' dissolved in hot water. Pour into hot, dry, sterilized jars. Seal jars with cellophane the top of which has been dipped in rum andsmooth the overhang over the jars' necks, tying with thin twine.

Makes 12 half-liter jars and one quarter-liter jar. (Between 13 and 14
1 pint jars).

"Einsiedehilfe" ('Preserving Aid') is sold (in Austria) in 15 gram packages and consists of 65 percent sugar and 35 percent benzoic acid.

To test for setting point: Spoon a little of the conserve onto a chilled saucer. Leave for a few minutes - then hold saucer upside down. If conservedoesn't run, then setting point has been reached.

Apricot-Raspberry Jam

2 lb apricots; peeled, pitted, and mashe 1 pint raspberries: (2 cups), mashed
6 cup sugar
1/4 cup lemon juice
1 tablespoon butter or margarine
3 oz liquid fruit pectin; 1 pouch

In a large saucepan, combine the apricots and raspberries. Stir in the sugar, lemon juice, and butter. Bring to a boil, over high heat, stirring constantly. Add the pectin. Bring to a rolling boil and boil for 1 minute, stirring constantly. Spoon into jars prepared for cooked jam.
YIELD: 7 Eight Ounce Jars

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Blackberry Jam

3 cup blackberries
2 cup water
1 pkg powdered fruit pectin
5 cup sugar

Crush fruit thoroughly. Add water and fruit pectin. Stir until pectin is dissolved. Heat to boiling. Boil 5-10 minutes. Add sugar. Stir until dissolved. Boil 3-5 minutes, stirring frequently, or until thick.

Blackberry Preserve

1 lb blackberries
1 lb sugar
2 tablespoon lemon juice

COMBINE ALL INGREDIENTS and let sit, covered, for 1 hour. Place in a pot, place over medium heat and cook until the mixture bubbles and thickens.
Strain through a large strainer to remove the seeds. Follow manufacturer's directions for canning, or place in jars and store in the refrigerator.

Blueberry Or Huckleberry Jam

4 1/2 cup berries
1 bottle fruit pectin
7 cup sugar
1 lemon

Wash fruit thoroughly. Crush. Add lemon juice. Add grated rind of 1/2 lemon. Add sugar. Mix thoroughly. Heat rapidly to full rolling boil.
Stir constantly before and while boiling. Boil hard 2 minutes. Remove from fire and stir in fruit pectin. Skim.

Blueberry-Cherry Jam

3 1/2 cup prepared fruit (about 1 pint fully; ripe blueberries 1 and 1 1/2 lbs fully ripe sour cherr; ies) 4 cup sugar
1 box sure-jell fruit pectin

Thoroughly crush blueberries, one layer at a time. Stem and pit sour cherries and finely chop. Combine fruits and measure 3 1/2 cups into 6-to 8-quart saucepot. Measure sugar and set aside. Mix fruit pectin into fruit in saucepot.
Place over high heat and stir u ntil mixture comes to a full boil.

Immediately add all sugar and stir. Bring to a full rolling boil and boil 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Ladle quickly into hot jars, filling within 1/8 inch of tops.

Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly. Invert jars for 5 minutes, then turn upright. After 1 hour, check seals.*
*Or follow water bath method recommended by USDA.
Makes 5 (1 cup) jars

Blueberry-Lemon Jam

4 1/2 cup blueberries; fresh or frozen 7 cup sugar
1 x grated zest of 2 large lemon
3 each 3-oz pouches liquid pectin

Pick over the fresh blueberries to remove any stalks and rinse under cold water. Drain well and place in a large heavy-bottomed saucepan. (Do not rinse or thaw the frozen berries.) Crush the berries slightly with a potato masher or pestle. Stir in the sugar, lemon juice, and zest. Bring to a boil over medium-high heat, stirring often. When the mixture reaches a full boil, cook for 1 minute. Stir in the pectin. Return to a ful boil, then cook for another minute. Ladle into hot, sterilized jars leaving 1/4 inch of headroom. Wipe the rims clean and put the lids on top of the jars. Process in a boiling water bath for about 5 minutes.

Remove from the water and cool completely at room temperature. Makes about 6 cups.

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Blueberry-Rhubarb Jam

8 cup blueberries
4 cup rhubarb, chopped in 1 inch pieces 1 teaspoon lemon rind, grated
2 tablespoon lemon juice
1 cup water
4 cup granulated sugar

In a large heavy saucepan, combine blueberries, rhubarb, lemon rind and juice and water. Bring to a boil, stirring frequently, reduce heat and simmer, very gently, for 10 minutes. Stir in sugar; increase heat to high and boil vigorously until jam reaches setting point. (218 - 220F or 103 - 104C), 10 to 15 minutes, stirring frequently. Remove from heat, skim off foam and stir for 3 - 5 minutes to suspend fruit evenly throughout jam.

Fill sterilized jars and seal. Makes about 4 pint jars or 8 - half pint jars.

Carrot Jam

4 cup chopped carrots
3 cup sugar
3 lemons, sliced
1 teaspoon cinnamon
1/2 teaspoon cloves

Combine ingredients. Simmer slowly, stirring constantly, until thick.

Cherry Jam

4 cup sweet cherries
3 cup warmed sugar

Stone cherries. Crush the fruit. Boil in their juice till tender, about 10 minutes. Add sugar, stir well to dissolve. Boil for another 5 to 7 minutes. Remove from heat and let stand, covered, for 2 to 3 minutes. Stir and skim if necessary. Pour into sterile jars and seal.

Cherry And Raspberry Jam

1 1/2 liter sweet cherries
50 ml orange juice
25 ml lemon rind
15 ml grated orange rind
1 1/2 liter raspberries
1 liter sugar
1 a few drops almond extract

Pit and chop cherries. Add next three ingredients. Bring to boil and cook for 10 minutes, stirring frequently. Add raspberries and sugar. Bring to a boil, stirring frequently. Boil to jam stage (15 minutes or so). Remove from heat, stir and skim for 5 minutes. Pour into hot, sterile jars and seal.

Cherry Freezer Jam

1 1/2 lb sweet cherries
2 tablespoon lemon juice
4 1/4 cup sugar
1 sure jell pectin
3/4 cup water

Remove stem and pits from cherries. Finely chop in 1/8 inch pieces ending up with (2)cups of prepared cherries. Combine fruit, lemon juice and sugar in a bowl. Set aside for 10 minutes. Mix water and the sure jell together in small saucepan. Bring mixture to a boil over HIGH heat, stirring constantly.

Continue boiling for 1 minute. Stir constantly for 3 more minutes. Pour into Freezer containers, cover with lids and al ow to stand at room temperature for 24 hours. Store in freezer. After opening, store in refrigerator up to 3 weeks.

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Cooked Strawberry Jam

3 quart strawberries
1/4 cup lemon juice
2 oz powdered pectin
8 1/2 cup sugar
1/4 teaspoon butter

1. Wash, hull and halve berries. Crush one layer at a time and measure 53/4 cup into a 6-quart kettle. Stir in lemon juice. Add pkg of pectin andstir thoroughly to dissolve. This will take several minutes. Stir down sides of pan and crush any remaining lumps of pectin.

2. Place pan on high heat. Bring to a boil, stirring constantly to prevent scorching.

3. Add sugar gradually, then butter, mixing well. Continue stirring and bring to a full rolling boil (a boil that cannot be stirred down). Boil hard exactly 4 minutes, stirring constantly to prevent scorching.

4. Remove jam from heat. Skim foam from top.

5. Pour into hot, sterilized jars, wipe top and threads of jar. Apply hot lid and screw band. Twist screw band down tight. Process in boiling water bath 5 minutes. Start counting time when water comes to a boil.

Green Tomato Jam

1 kg green tomatoes
1 each lemon
1 cup water
3 cup sugar

Slice tomatoes and lemon thinly. Put tomatoes, lemon and sugar into a pot with the water. Bring to a boil, reduce heat and simmer for 1 hour. Transfer to a warmed sterile jars.

Fig Jam

2 quart chopped figs, about 5 lbs
6 cup sugar
3/4 cup water
1/4 cup lemon juice

To prepare chopped figs, cover figs with boiling water. Let stand 10 minutes. Drain, stem and chop figs.

Combine figs, sugar, and 3/4 c. water in a large sauce pot. Bring slowly to a boil, stirring until sugar dissolves. Cook rapidly until thick. Stir frequently to prevent sticking. Add lemon juice and cook 1 minute longer.

Pour hot into hot jars, leaving 1/4" head space. Adjust caps. Process 15 minutes in boiling water bath.
Yield: About 5 pints

Framboise Raspberry Jam

4 1/2 cup fresh raspberries
3 cup sugar
1/4 cup framboise

Servings: makes 4 - 1/2 pint jars Notes: The combination of the delicacy of fresh raspberries and the mellow framboise (raspberry brandy) makes a remarkable jam. Use both as a spread and as a dessert garnish.

DIRECTIONS: Place all ingredients in heavy saucepan over medium heat.
Bring to a boil, stirring occasionally. When mixture comes to a boil, raise heat to high and cook, stirring constantly, for about 20 minutes. As mixture begins to thicken, watch carefully to prevent sticking. When mixture has reached a jam like consistency, immediately remove from heat.

Pour into hot sterilized jars and vacuum seal (hot water bath method, or can be refrigerated up to 6 weeks).

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Honeyed Peach Preserve

3 lb peaches, peeled and quartered
4 cup sugar
1 cup honey
1/2 orange, quartered
1/2 teaspoon salt
1/4 teaspoon almond extract

Combine peaches, sugar, and honey in Dutch oven. Cover and let stand for 45 minutes. Position knife blade in food processor bowl. Add orange, and top with cover. Process until finely chopped. Measure chopped orange, and add an equal amount of water. Cook covered, about 10 minutes or until orange peel is soft. Set aside. Bring peaches slowly to a boil, stirring frequently until sugar dissolves. Bring to a rapid boil, and cook 15 minutes, stirring constantly. Add orange mixture, return to a boil, and cook about 25 minutes or until mixture registers 221 degrees on candy thermometer; stir mixture frequently.

Mango Jam

4 cup mango pulp (buy about 6 lb)
1/4 cup lemon juice
6 cup sugar
1 pkg dry pectin

Wash fruit, peel, seed and cut in cubes. Mash with a potato masher or run through a food processor or blender - try NOT to puree. In a 10 qt pan, mix fruit, lemon juice and pectin. Place over high heat; stirring constantly, bring to a rolling boil that cannot be stirred down. Still stirring, add sugar. Return to a boil that cannot be stirred down, then boil for exactly 2 minutes. Remove from heat; skim off foam. Ladle hot jam into prepared half-pint jars. Wipe rims clean. Place lids on jars and firmly screw on rings. Process in boiling water bath for ten minutes. Makes about 6 1/2 cups.

Kiwi Daiquiri Jam

5 kiwifruit, peeled
3 cup sugar
2/3 cup unsweetened pineapple juice
1/3 cup fresh lime juice
1 pouch 85ml/3oz liquid pectin
1 green food colour, optional
4 tablespoon rum (or sub. fruit juice?)

Fill boiling water canner with water. Place 4 clean half-pint mason jars in canner. Cover, bring water to a boil; boil at least 10 min to sterilize jars at altitudes up to 1000 ft.

Place snap lids in boiling water, boil 5 min to soften sealing compound.
In a large stainless steel or enamel saucepan, mash kiwifruit to applesauce consistency. Stir in sugar, pineapple and lime juice. Bring to a full rolling boil, stirring until sugar dissolves. Stirring constantly, boil vigorously for 2 minutes. Remove from heat, stir in pectin. Continue stirring 5 minutes to prevent floating fruit. (If desired, add green food coloring to create a more lively, intensely green jam.) Stir in rum.

Ladle jam into a hot sterilized jar to within 1/4 inch of top rim. Remove air bubbles by sliding rubber spatula between glass and food; readjust head space to 1/4 inch. Wipe jar rim removing any stickiness. Center snap lid on jar; apply screw band just until fingertip tight. Place jar in canner. Repeat for remaining jam.

Cover canner, return water to a boil, process 5 minutes at altitudes up to 1000 ft. Remove jars. Cool 24 hours. Check jar seals. (Sealed lids curve downward.) Remove screw bands. Wipe jars, label and store in a cool dark place.

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Low-Sugar Refrigerator Strawberry Jam

4 cup sliced strawberries
1/3 cup sugar
2 tablespoon lemon juice
1 envelope unflavored gelatin
1/2 cup water

1. In a medium saucepan, combine strawberries, sugar and lemon juice.
Heat 5 minutes, crushing the berries slightly. Bring to a boil; boll rapidly, stirring constantly, 3 minutes.

2. In a smal bowl, sprinkle unflavored gelatin over cold water. Let stand 1 minute.
Add to strawberry mixture and heat, stirring until gelatin is completely dissolved, about 3 minutes.

3. Let jam stand 5 minutes, skiing off foam with a spoon. Ladle into jars. Cover and cool slightly before storing in the refrigerator for several weeks or in the freezer for longer storage.
If cooked jam does not set 24 hours after processing there are steps that can be taken to solve the problem. The Department of Agriculture Home and Garden Bulletin No. 56 states: Soft jams made with regular pectin can sometimes be improved by recooking according to the following directions. It is best to recook only 4 to 6 cup of jelly or jam at one time.
To remake with powdered pectin: Measure the jam to be recooked. For each quart of jelly or jam, measure 1/@ cup sugar, ¼ cup water and 4 tsp powdered pectin. Mix the pectin and water and bring to boiling, stirring constantly to prevent scorching. Add the jam and sugar. Stir thoroughly. Bring to a full rolling boil over high heat, stirring constantly. Boil mixture hard for 1/2 minute. Remove jam from the heat; skim off foam. Ladle into hot sterilized jars. Adjust lids and screw bands and process in a boiling water bath for 5 minutes. Start counting time when water comes to a boil.
To remake with liquid pectin: Measure the jam to be recooked. For each quart of jam, measure 3/4 cup sugar, 2 Tbsp lemon juice and 2 Tbsp liquid pectin. Bring jam to boiling over high heat. Quickly add the sugar, lemon juice and pectin and bring to a full rolling boil; stir constantly. Boil mixture hard for 1 minute.
Remove jam from the heat; skim off foam. Ladle into hot sterilized jars.
Adjust lids and screw bands and process in a boiling water bath for 5 minutes.
Start counting time when water comes to a boil.

Microwave Cherry Preserve

3 cup pitted red cherries
1 cup water
2 teaspoon lemon juice
3 cup sugar
1/4 cup powdered pectin
1/2 teaspoon almond extract

Combine cherries, water, lemon juice and pectin in a 3-quart, microwave safe bowl. Cover with plastic wrap or waxed paper and bring to a boil in the microwave oven on high setting (about 8 minutes). Remove from the oven and stir in remaining ingredients. Cover; place in the microwave oven; and return to a boil on high setting (about 6 minutes). Stir and return to microwave, uncovered. Cook 3 minutes. Stir and return to microwave oven, uncovered. Cook 3 minutes or until preserves sheet from spoon.
Remove from oven; skim foam if necessary. Pour hot into hot jars, leaving 1/4 inch head space. Adjust caps. Process 10 minutes in boiling water bath. Do not attempt to process in microwave oven. Yield: about 3 half pints.

Microwave Jam

Prepare specific fruit as directed below. Place in a 3-quart casserole.
Add specific amount of sugar, butter, lemon juice and flavoring. Cook, UNCOVERED, on high about 15 minutes, boiling. Boil ONLY 2 minutes. Test again.

STRAWBERRY JAM: Crush about 3 1/2 cups of whole berries to make 2 cups. Add: 1 1/2 cups sugar, 1/2 teaspoon butter, 1 1/2 tablespoons lemon juice. Cook as above.
RASPBERRY JAM: 3 cups berries to make 2 cups fruit. Add 1 1/2 sugar, 1/2 t. butter, 1 T. lemon juice.
BLUEBERRY JAM: SLIGHTLY crush about 3 cups berries to make 2 cups. 1 12/ C. sugar, 1/2 t. butter: 1/4 c. lemon juice, 1/2 t. grated lemon peel and
SWEET CHERRY JAM: Remove pits from 1 lb. of fruit. Cut in quarters to make 2 cups. Add 1 1/2 C. sugar, 1/2 t. butter, 1/4 C. lemon juice, 1/2 t. grated lemon peel, a 2-inch cinnamon stick after cooking.
PLUM JAM: Remove pits and chop about 1 lb. plums to make 2 cups. Add 1 1/2 cups sugar, 1/2 t. butter, 1 T. lemon juice.
Al these are to be cooked as above.

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Microwave Strawberry Jam

1 cup crushed strawberries
2 teaspoon lemon juice
3/4 cup sugar
1/4 teaspoon butter

1. Stir together strawberries, lemon juice, sugar and butter in an 8-cup microwave-safe measuring cup.
2. Microwave on 100 percent power for 4 minutes, then stir and continue to microwave at 100 percent power for 4 minutes. Pour into covered container, cool and refrigerate.

Mrs. Johnson's Peach Preserve

4 cup sugar
1 cup water
1 tablespoon lemon extract
6 lb (around 24) ripe peaches, peeled an;d sliced

1. In a large saucepan, dissolve sugar in water over medium-high heat and bring to a boil; cook for about 5 minutes, or until syrup is clear.
Skim off any froth.

2. Add vanilla and lemon extract, stir in peaches, and return to a boil. Watch carefully to prevent from boiling over.

3. Boil for 5 minutes. Remove from heat and skim off any froth.

4. Fill hot, sterilized jars (quart-size screw-top Mason jars) and adjust caps; a suction seal will form with cooling. Store in a cool, dark place. Serve with hot biscuits, or warm over vanilla or Texas peach ice cream.
Makes 3 quarts.

Nectarine And Raspberry Preserve

6 lb large nectarines unpeeled
1 and sliced) - 8 cups
3 cup sugar
2 tablespoon fresh lemon juice
2 cup raspberries (1 pint)

Combine the nectarines with the sugar and lemon juice and let stand, covered, overnight in the refrigerator.
Place a colander in a large shallow preserving pan and pour in the nectarine mixture. Let the juices drip into the pan for at least 30
minutes. Remove the colander with the fruit to a bowl and bring the juices in the pan to a boil over high heat. Boil rapidly for 20 to 30
minutes, or until reduced by half. Add the nectarines and any additional juices to the syrup in the pan and continue to cook over high heat for 10
minutes.
Carefully stir in the raspberries and cook for 5 minutes more. The nectarines will look lightly glazed and the syrup will be only slightly thickened. Ladle the preserves into hot sterilized jars, wipe the rims clean with a damp towel, and seal with new lids and metal rings. Process in hot-water bath for 5 minutes. Remove, cool, check seals, label, and store.
Makes 8 half-pint jars.

Freezer Strawberry Jam

1 quart ripe strawberries
4 cup sugar
2 tablespoon lemon juice
1/2 each bottle of liquid pectin

Crush berries thoroughly. Place in a large bowl. Add sugar, mix well and let stand. Mix lemon juice and add certo. Stir until all sugar crystals are dissolved. Ladle quickly into jars and leave to set, it may take 24 hours. Store in freezer. Will keep in the fridge for 3 weeks.

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Freezer Strawberry Jam 2

1 quart ripe strawberries
4 cup sugar
2 tablespoon lemon juice
1/2 bottle of liquid pectin

Crush berries thoroughly. Place in a large bowl. Add sugar, mix well and let stand. Mix lemon juice and add certo. Stir until all sugar crystals are dissolved. Ladle quickly into jars and leave to set, it may take 24 hours. Store in freezer. Will keep in the fridge for 3 weeks.

No Cook Blueberry Strawberry Jam

1 cup strawberries, crushed
2 cup blueberries, fresh or frozen crushed 5 cup sugar
2 tablespoon lemon juice
2 pkg certo liquid (2 pouches)

Measure prepared fruit into a large bowl. Add sugar to fruit and mix well. Let stand for 10 minutes. Stir in Certo Liquid Fruit Pectin and lemon juice. Continue to stir for 3 minutes until most of the sugar is dissolved. Pour into clean jars or plastic containers and cover tightly with lids. Let stand at room temperature until set, up to 24 hours. Store in freezer or up to 3 weeks in frig. Makes 7 cups.

Mock Strawberry or Raspberry Jam

6 cup mashed figs
6 cup sugar
1 cup water
9 oz strawberry or raspberry jello

Boil hard for 3 minutes. Put in hot, clean jelly jars and seal. Let set 6weeks and enjoy.

No Cook Peachy Orange Jam

1 orange
2 1/2 cup peaches, finely chopped
1/3 cup maraschino cherries, chopped
2 tablespoon lemon juice
5 cup sugar
3/4 cup water
1 pkg certo fruit pectin crystals

Grate orange rind. Section orange, remove membrane. Dice sections and put into a large bowl with rind. Add peaches, cherries, lemon juice and sugar. Mix well. Let stand 10 minutes.

Combine water and Certo in a small saucepan. Boil for 1 minute, stirring constantly.
Stir pectin into fruit mixture for 3 minutes until most of sugar is dissolved. Pour into clean jars or plastic containers. Cover tightly with lids and let stand at room temperature til set. (may take 24 hours) Store in freezer or for 3 weeks in frig. Makes 6 1/2 cups

No Cook Strawberry Kiwi Jam

2 3/4 cup crushed strawberries
1 1/4 cup peeled, chopped kiwi fruit
3 1/4 cup sugar
1 box fruit pectin crystals

Measure prepared fruits into a large bowl. Measure sugar and set aside.
Combine Pectin crystals with 1/4 cup of the measured sugar. Gradually add to fruit, stirring well. Let stand for 30 minutes, stirring occasionally.

Stir in remaining sugar and continue to stir for 3 minutes until most of the sugar is dissolved. Pour into clean jars or plastic containers. Cover with tight lids and let stand at room temperature until set (may take up to24 hours) Store in freezer or for 3 weeks in refrigerator. Makes 6 cups.

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No-Cook Apple Raspberry Jam

3 cup fully ripe raspberries
1/2 cup finely ground peeled and cored appl; es 4 cup sugar
2 tablespoon fresh lemon juice
1 pouch liquid fruit pectin
Thoroughly crush the berries, using a potato masher, sieve half of the pulp to remove some of the seeds, if desired; measure 1-1/2 cups of prepared berries; pour into a large bowl. Add apples. Add sugar to bowl; mix well;let stand 10 minutes. Add lemon juice and liquid fruit pectin to bowl; stir for 3 minutes. (A few sugar crystals will remain) Ladle jam into clean containers, leaving 1/4 inch head space; cover with tight fitting lids; let stand at room temperature until set (may take up to 24 hours) store in freezer. Jam can be stored in the refrigerator if used within 3 weeks.

Makes 4-1/2 cups.

No-Cook Georgia Peachberry Jam

1 cup raspberries, crushed
1 cup peaches, peeled and finely chopped 3 3/4 cup sugar
2 tablespoon lemon juice
1 certo liquid pouch
Measure prepared fruits into a large bowl.

Add sugar to fruit and mix well. Let stand 10 minutes.
Stir in Certo liquid Fruit Pectin and lemon juice. Continue to stir for 3 minutes until most of the sugar is dissolved.

Pour into clean jars or plastic containers. Cover tightly with lids and let stand at room temperature until set (may take 24 hours) Store in freezer or for 3 weeks in fridge. Makes 4 1/2 cups

No-Cook Light Bananaberry Jam

3 cup crushed strawberries
1 cup mashed banana
3 cup sugar

1 box certo light fruit pectin crystals Measure fruits into a large bowl. Measure sugar and set aside. Combine CERTO fruit pectin crystals with 1/4 cup of the measured sugar. Gradually add to fruit, stirring well. Let stand for 30 minutes,stirring occasionally. Gradually stir in remaining sugar and continue stirring for 3minutes until most of the sugar is dissolved. Pour into clean jars or plastic containers. Cover tightly with lids. let stand at room temperature until set (may take up to 24 hours). Store in freezer or up to 3 weeks in fridge.

Makes 6 cups.

No-Cook Peach Jam

1 lb peaches: peeled, pitted and mashed,; 2 cups 2 cup sugar
3 oz liquid fruit pectin; 1 pouch
2 tablespoon lemon juice

Stir the mashed peaches and sugar together in a large bowl, blending well, and let stand 10 minutes, stirring occasionally. Add the liquid fruit pectin and lemon juice. Stir, constantly, for 3 minutes. Spoon into jars prepared for freezer jams.
YIELD: 3 Eight Ounce Jars

Mock Raspberry Jam

5 cup green tomatoes
4 cup sugar
6 oz raspberry jello (2 pkgs)

In blender or processor, process green tomatoes; add sugar. Boil 20 minutes. Skim. Add jello, stir. Pour into sterilized jars. It must be kept in the refrigerator! Can also be frozen.

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No-Cook Strawberry Freezer Jam

1 3/4 quart fully ripe strawberries
1 3/4 cup sugar
1 pkg sure-jell light fruit pectin
1 cup corn syrup

1. Hull and thoroughly crush strawberries, one layer at a time. Measure into a large bowl. You should have 4 cups.

2. Measure sugar. Combine fruit pectin with 1/4 cup of the sugar.
Gradually add pectin mixture to fruit, stirring vigorously.

3. Set aside for 30 minutes, stirring occasionally. Add corn syrup; mix well. Gradually stir in remaining sugar until dissolved. Ladle quickly into scalded containers. Cover at once with tight lids. Let stand overnight, then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks.

No-Cook Strawberry Jam

1 pint strawberries; (2 cups) mashed
2 cup sugar
3 oz liquid pectin; 1 pouch
2 tablespoon lemon juice
3 drop red food coloring; up to 4 drops may be used

Stir the berries and sugar together in a large bowl, blending well, and let stand for 10 minutes, stirring occasionally. Add the pectin, lemon juice and food coloring, blending wel , and stir constantly for 3 minutes.
Spoon the jam into the jars prepared for freezer jams.

YIELD: 3 Eight Ounce Jars

Peach Jam

4 cup prepared fruit
1 bottle fruit pectin
7 1/2 cup sugar

Peel peaches. Pit, and grind or crush. If peaches lack flavor, add juice of 1 lemon. Combine sugar and fruit. Heat rapidly to full rolling boil.

Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire. Stir in fruit pectin. Skim and stir alternately for 5 minutes to cool jam slightly and to prevent floating fruit.

Peach Preserve

2 lb peaches
3 cup sugar
1/2 cup water

Peel peaches. Remove pits. Cut each peach in 6 or 8 pieces. Combine sugar and water. Boil 5 minutes. Add fruit. Boil slowly until fruit is clear and juice is thick.

Peach Rhubarb Jam

2 qt. sliced or fresh rhubarb, 1 inch; pieces 4 cup sugar
1 can peach pie filling (21 oz.)
1 pkg orange flavored gelatin

In a large bowl, combine rhubarb and sugar; allow to stand over night.
Transfer to a large saucepan and bring to a boil. Reduce heat and simmer for 10 minutes. Meanwhile, dice peaches and add with filling to saucepan; return to boiling. Remove from heat; add gelatin and stir until dissolved. Spoon into canning jars or freezer containers. Cool completely.
Refrigerate or freeze. Yield: About 7 half-pints

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Pineapple Apricot Jam

2 lb dried apricots
2 cup crushed pineapple
3 1/4 cup sugar

Wash apricots. Cover with cold water. Heat slowly to boiling. Simmer until soft. Add pineapple and sugar. Simmer slowly, stirring frequently, until thick.

Pumpkin Jam

5 lb pumpkin
1 lb raisins
1 lb dried apricots
2 1/2 lb sugar

Pare pumpkin. Remove seeds and cut pulp into cubes. Add sugar. Stir well,and allow to stand overnight. In the morning add apricots which have been washed and cut in strips. Add raisins. Cook slowly, stirring frequently, until the pumpkin is tender and clear. One-half a lemon, sliced thinly, maybe added. Canned pumpkin may be substituted for fresh pumpkin.

Pumpkin Preserve

4 lb pumpkin (prepared)
3 lemons
4 lb sugar
1/2 teaspoon salt
1 tablespoon mixed spices *

Wash pumpkin. Remove peel and seed. Cut pumpkin as wanted. Weigh and mix with sugar. let stand 12 to 18 hours in a cool place. Add thinly sliced lemons, salt and mixed spices (tied in bag). Boil until pumpkin is clear and syrup thick. Pour, boiling hot, into hot Ball jars; seal at once.
**NOTE: Use ginger, nutmeg, cinnamon, etc to flavor this your way.*

Rhubarb And Fig Preserve

3 1/2 quart rhubarb
1 pint chopped figs
8 cup sugar
1 lemon

Cut rhubarb into small pieces, add sugar and let mixture stand overnight.
In the morning, boil until thick and add 1 pint of chopped figs plus the juice and rind of 1 lemon. Cook rapidly until mixture is thick and clear.
Pack while hot into sterile, hot jars. Seal immediately.

Rhubarb-Strawberry-Jam

1 quart fresh strawberries
1 lb rhubarb
1/4 cup water
6 1/2 cup sugar
1 pouch liquid pectin

1. Remove caps from strawberries. Crush berries, one layer at a time.
Trim (do not peel) rhubarb. Thinly slice or chop stalks. Add water.
Cover and simmer 2 minutes or until soft. Add to the prepared strawberries.
2. Measure 3 1/2 cup of prepared fruit. If it measures slightly less, add water.
Place measured fruit in a 6 or 8-quart saucepan.
3. Measure sugar exactly and set aside. Open liquid pectin and set the pouch upright in a cup.
4. Stir sugar into prepared fruit. The saucepan must be no more than one-third full to allow for a full rolling boil.
5. Bring to a full rolling boil over high heat. Boil hard 1
minute, stirring constantly. Remove from heat.
6. Stir in pectin at once. Quickly skim off foam with a large metal spoon.
Immediately ladle into hot jars, leaving 1/4-inch space at top. With a damp cloth, wipe jar rims and threads clean.
7. Immediately cover jars with hot canning lids. Screw bands on firmly.
8. Place jars in a boiling water bath, carefully setting jars on rack in canner of boiling water. Cover canner and return water to a boil; boil 5 minutes.
9. Remove jars from canner and let cool. Check seals and store in a cool, dry place.

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Sweet Banana Jam

2 cup mashed banana
2 tablespoon lemon juice

Blend ingredients together until smooth. Heat to a boil in a saucepan; turn to low and simmer, stirring occasionally, until mixture thickens.
Yields 1/3 cup.

Ripe Grape Jam

4 1/2 cup prepared ripened grapes
1/2 cup water
7 cup sugar
1/2 bottle fruit pectin

Use only fully-ripened grapes. Separate skins and pulp. Simmer pulp 5 minutes. Remove seeds by sieving. Crush skins. Add pulp. Add water and stir until mixture boils. Cover, and simmer slowly 30 minutes. Measure fruit into large kettle. Add sugar. Mix well. Heat rapidly to full rolling boil. Stir constantly before and while boiling. Boil hard 1 minute.
Remove from fire. Stir in fruit pectin. Skim.

Red Raspberry Jam

3 cup finely mashed or sieved red raspberries 6 cup sugar
1 pkg powdered pectin
1 cup water

Combine berries and sugar. Let stand about 20 minutes, stirring occasionally. Combine pectin and water in a small saucepan. Bring to a boil; boil 1 minute, stirring constantly. Add pectin to fruit mixture; stir 3 minutes. Pour into can or freeze jars, leaving 1/2 inch head space. Adjust caps. Let stand until set, up to 24 hours. Freeze. Yield: about 9 half pints.

Spiced Cherry Orange Jam

4 oranges
1 water
2 sticks cinnamon
4 whole allspice
6 whole cloves
4 lb fresh dark sweet cherries, pitted 1/2 cup fresh lemon juice
6 1/2 cup sugar

Slice oranges very thinly; place in preserving kettle; add water to cover by 1/4 inch, about 5 cups. Tie spices in a cheesecloth bag; add to kettle;bring to boil over high heat; reduce heat slightly; boil until oranges are very tender; remove spice bag and discard. Add pitted cherries, lemon juice, and sugar to kettle; stir until sugar is dissolved; return mixture to boil; boil rapidly until mixture thickens and reaches gel stage, about 1hour. Cool for about 5 minutes, skimming off foam with a metal spoon and stirring occasionally. Ladle into hot sterilized jars, leaving 1/2 inch head space; seal with melted paraffin wax; cover with clean lids. Store in a cool, dark, dry place.

Makes 11 1/2 pint jars.

Ripe Tomato Jam

4 lb medium ripe tomatoes
4 cup sugar
1 teaspoon whole cloves
1/2 tablespoon broken stick cinnamon
2 cup vinegar
1/2 teaspoon whole allspice

Scald, peel, and quarter tomatoes. Place in preserving kettle. Add sugar, vinegar, cloves, allspice, and cinnamon. The spices may be tied in a loose muslin bag. Simmer, stirring frequently, until thick.

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Strawberry and Apple Jam

500 gm strawberries
3 large green apples
1/4 cup lemon juice
2 cup water
1 kg sugar, warmed

Wash, hull and half the strawberries. Peel, core and quarter the apples. Ten cut quarters into thin slices. Put al the ingredients, except the sugar, into a large pot. Cover and bring to a boil. Simmer until the fruit is tender. Add warmed sugar and stir till it has dissolved. Increase heat, stirring frequently and cook till setting point is reached.

Remove from heat and let stand for 5 minutes. Pour into warm sterile jars and seal.

Strawberry Liqueur Jam

500 gm strawberries
1 medium green apple
1 juice of 1 lime
1 3/4 cup sugar
2 tablespoon grand marnier

Wash and hul strawberries. Peel, core and finely chop apple. Add lime juice and let stand covered for 30 minutes. Microwave the fruit and juice for 4 minutes on high. Add sugar, stir and microwave 35 minutes on high, stirring every 10 minutes. Stand five minutes, pour into warm sterile jars. Seal.

Strawberry-Kiwi Jam

2 3/4 cup crushed strawberries
1 1/4 cup kiwi fruit, peeled, chopped 3 1/4 cup sugar
1 pkg certo light pectin crystals

Measure prepared fruits into a large bowl. Measure sugar and set aside. Combine Certo Light Fruit Pectin Crystals (no substitute) with 1/4 cup of the measured sugar. Gradually add to fruit, stirring well.

Let stand 30 min, stirring occasionally. Stir in remaining sugar and continue to stir for 3 minutes until most of the sugar is dissolved.

Pour into clean jars or plastic containers. Cover with tight lids and let stand at room temperature until set (may take up to 24 hours).

Store in freezer or for 3 weeks in refrigerator. Makes 6 cups.

Tomato Jam

1 1/2 kg tomatoes
100 gm glace pineapple
1 each green apple
1 tablespoon grated lemon rind
1/2 cup lemon juice
3 1/2 cup sugar

Peel and coarsely chop tomatoes. Coarsely chop pineapple. Peel, core and grate apple. Combine the fruit in a large pot. Bring to a boil, simmer uncovered for 20 minutes. Stir in lemon juice.

Add sugar and stir till dissolved. Boil rapidly, uncovered, for 45 minutes or until a setting point is reached. Remove from heat and stand for 5 minutes. Pour into warm sterile jars and seal.

Zucchini Jam

6 cup zucchini-peeled and grated
1/4 cup water
1 pkg sure-jell
5 cup sugar
13 oz crushed pineapple
6 oz apricot jello

Boil the zucchini and water until soft. Add Sure-Jell and bring to a hard boil. Add sugar and pineapple. Boil 5 minutes. Remove form heat. Add apricot Jello. Stir well. Pack in sterilized jars and seal.

I use the Sure-Jell Light and use only 3 1/2 cups sugar. This is an orange colored jam and really tastes great unless you don't like apricots or pineapple!

Muscadine Habanero Jam

6 lb ripe muscadines
2 ripe habaneros, stemmed,
1 seeded for lesser heat (!)
1 plum (santa rosa or friar),
1 seed removed, for natural
1 pectin
5 cup granulated sugar
2 cup water

In a heavy saucepan combine the muscadines, chiles, plum, sugar, and water. Slightly crush the muscadines on the bottom of the pan with a potato masher. Let boil 30-40 minutes until it is thickened to a heavy syrup consistency. Remove from heat and strain mixture through a mesh strainer using a rubber spatula to press pulp through a strainer into a bowl. Discard the seed mixture. Pour the hot jam into sterilized mason jars and seal. Refrigerate a few months or hot water bath and store on shelves.

Fig Preserve (Syko Glyko)

50 small green figs
1 blanched almonds (optional)
3 cup sugar
3 cup water
1 tablespoon lemon juice

1 strip of grapefruit peel or-lemon; peel Wash figs and trim stems. Place figs in a large pan and cover with boiling water. Bring to a the boil and boil gently, uncovered, for 15 minutes. Drain and rinse with hot water. Return to pan and cover again with boiling water. Repeat boiling and draining process four times in all. Cook until figs are tender after last change of water (about 1 hour's cooking in all).

Drain figs, rinse with cold water and spread out on paper towels to dry.
Insert a whole or split almond into base of each fig if desired.

In a clean pan bring sugar and water to the boil. Add lemon juice and grapefruit or lemon peel and boil for 10 minutes. Add figs and boil over moderate heat for 10 minutes, skimming when necessary. Cover pan and leave overnight.

Next day bring pan contents slowly to the boil and boil gently until syrup is thick when tested. Put figs and syrup into sterilised jars, seal and store in a cool place. Testing syrup: Drip a little syrup onto a cold plate. If drops do not spread, syrup is ready. If you have a sugar thermometer, cook to a temperature of 105 C (220 F).

Strawberry and Gooseberry Jam

2 quart stemmed gooseberries
2 quart hulled strawberries
4 quart sugar

Wash fruits carefully. Drain. Add sugar. Heat slowly to boiling. Simmer slowly, stirring frequently, until thick.

Apple Preserve

6 cup peeled-cored-sliced apples
1 tablespoon lemon juice
1 lemon; thinly sliced
4 cup sugar
1 cup water
1 pkg pectin
2 teaspoon ground nutmeg

This is NOT jam. I like to use these warmed as a side dish (like escalloped apples).

Mix apples, water, lemon juice in large pot. Simmer covered 10 min.

Stir in pectin and bring to full rolling boil, stir frequently. Add lemon slices/sugar and bring to full rolling boil again and boil for 1 min, stir frequently. Remove from heat and add nutmeg. Pour into hot jars or cool and put into freezer containers. If canning, process 10 min in boiling water bath. Yield 6 half pints. IF FREEZING, MAKE SURE YOU COOL FIRST, IT WILL BE HOT ENOUGH TO MELT PLASTIC !

Fruit-Sweetened Strawberry Jam

2 cup sliced fresh strawberries
1/3 cup apple-grape concentrate
1 (see separate recipe)
2 tablespoon water
2 tablespoon orange juice

1. In a medium pan combine the strawberries, apple-grape sweetener, water and orange juice. Bring to a boil, reduce the heat slightly and cook at a low boil 10 to 15 minutes, until very thick. Stir often. (To test for gelling, put about 1/2 teaspoon jam on a chilled saucer and place in freezer for 1 minute. If, when cooled, jam wrinkles when touched, it is done.) Skim the foam from the top of the jam.

2. Transfer to a bowl, cool, cover, and refrigerate.

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